

Whip up your very own chocolate or “Rhum Arrangé” delight!



Antananarivo, Madagascar

Jump into our two Tamàna Kitchen workshops for a whirlwind of fun where tradition gets a tasty tango with Madagascar’s lively food scene! Tucked away in a delightful historic home near Antananarivo’s old quarter, this is your

cozy getaway from the city’s crazy hustle.

From bean to Bar (2h30) - 19 & 25 Jul @ 9.30am

Cacao was introduced to Madagascar in the early 1800s, first cultivated along the east coast and later in the Sambirano region. These cacao trees are often grown alongside mango, banana, lychee, and jackfruit trees.

Now, Madagascar might only whip up about 0.5% of the world’s cocoa, but its chocolate is a superstar! Renowned for its top-notch quality, it owes its fame to the magical combination of unique terroir and special genetics..

Dive into the captivating realm of chocolate-making with the esteemed Bijor Company, a craft chocolate maker from Madagascar. Uncover the ingredients, refining methods, and the secrets that contribute to the exceptional flavor of Malagasy chocolate, plus snag some home to share with your loved ones !

“Rhum arrangé” & spices (1h30) - 20 & 26 Jul @ 2.30pm

During French colonization, Madagascar became famous for its sugar cane and rum production.

Today, Malagasy rum, particularly from Dzama, is a rare delight, aged in oak barrels from the Chivas Brothers Distillery.

Get ready for an epic adventure as our expert guide takes you on a delightful rum tasting ride to uncover its one-of-a-kind flavors. And the fun doesn’t stop there! You’ll roll up your sleeves and concoct your very own “rhum arrangé,” picking from a treasure trove of Malagasy spices and herbs like vanilla, ginger, pepper, turmeric, and so much more! Cheers to that!

Included: A free return shuttle service to the GERP event hotel partners (Tana city center and Ivato Airport) - the chosen workshop - all necessary ingredients, accompanied by the guidance of our master in chocolate or rum.

Excluded: Drinks, tips, personal expenses

Information & booking

Only 12 seats available per date. The deadline for making bookings is June 1st, 2025.

29€

From bean to bar - per person

16 €

Rhum arrangé & spices - per person

For more information & booking

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